to simply providing for flavor variety. The emphasis of the independent claims is now more clearly on freshness retention, and not simply the related, preferred inventive concept of facilitating this through the use of flavor chips of different sizes.

It will be recalled that the invention is based on the research finding that the loss of freshness perception, which happens routinely during storage of commercially baked and distributed cookies, can be corrected by supplying flavor stores of freshness flavors to included chips for slow release. The invention supplies freshness factors anew from the chips as freshness leaves the basecake. Figure 1 depicts loss of flavor in the basecake portion of cookies over a storage period of eighty (80) days, a period of time which is well within the useful shelf life of commercially packaged cookies. Figure 2 is a graph showing how the invention can correct this. The independent claims are now amended to bring out this renewing effect, not just the use of chip size and flavor variation.

Claim 1 now specifically calls for proving chips having "at least one added flavor composition which extends fresh-baked cookie flavor otherwise diminished by storage in a concentration greater than present in the basecake and other of said chips, to supply to the basecake during storage over time at least one flavor composition effective to extend freshness perception for the cookie basecake". The other independent claims also bring out this important feature of the invention. Applicants emphasize that throughout the application description, freshness stabilization is the central concern. Indeed, the first stated object of the invention at page 4, lines 23+ states: "it is an object of the invention to provide a process for stabilizing cookie flavor and a cookie having the flavor stabilized such that the eating experience is less affected by storage times and conditions than when utilizing current technology." In presenting the original claims, it was believed that this central feature would be understood as central to the invention. The amended claims now make it more explicit.

Applicants specifically refer to tests discussed in the Specification at page 7, lines 4-10, which show that about a third of the key vanilla flavor components may be lost from baked cookies in less than two months and about one half of key butter flavor components may be lost within a month, and

Received from < 3014494557 > at 10/18/02 11:54:12 AM [Eastern Daylight Time]

a full 80% of the freshness aroma may be lost in as little as a week. The present invention, however, provides a reproducible technology for ameliorating this loss of freshness flavors. See, for example, Figure 2 which depicts the migration of a particular cookie flavor (vanilla) over a period of 26 weeks, from vanilla flavor enhanced chocolate chips into a cookie basecake. Through the mechanism of the invention, cookie freshness can be maintained.

The 35 U.S.C. § 112 Rejection of Claims 6, 13, 15 and19

Claims 6, 13, 15 and 19have been rejected under 35 U.S.C. § 112, second paragraph, as being indefinite. The Examiner states that the term "caramel-like", which is found in these claims, is indefinite because the scope of the claims cannot be determined from this language.

While applicants believe that the term "caramel-like" would be understood by those skilled in the art, the claims have been amended to reference more clearly what the meaning would be to the person skilled in the art. Simply, the term means tastes like caramel. Thus, the claims have been amended by removing the suffix "-like". In Applicants description, on page 10 at lines 26-27, Applicants list a number of examples of caramel flavorings: vanillin, ethyl vanillin, gamma undecalactone, dihydro coumarin, caramel color and mixtures of two or more of the foregoing.

In view of the amendments, which are fully supported by the description, withdrawal of the rejection under 35 U.S.C. §112, is believed in order.

The 35 U.S.C. § 103(a) Rejection of Claims 1-25

Claims 1-25 have been rejected under 35 U.S.C. § 103(b) as unpatentable over Haynes, *et al.*, in view of the "Original Chocolate Chip Cookies Recipes" reference (hereinafter, Cookies Recipes).

Received from < 3014494557 > at 10/18/02 11:54:12 AM [Eastern Daylight Time]

The examiner contends that it would have been obvious to one of ordinary skill in the art to combine small and larger chips depending on the taste and texture desired. The examiner further contends that parameters such as the size of chips, the amount of chips employed in particular cookies, the use of various combination or large and small sizes of chips and other such parameters are all dependent on the taste and texture desired. The examiner asserts that the use of "M&M Baking Bits and Milk Chocolate Chips would give different sizes and different flavor." Accordingly, the examiner concludes that the selection of particular variations from among those available for cookie-flavoring chips would have been obvious choices for those skilled in the art at the time the invention was made.

This rejection is respectfully traversed. The above amendments to the claims make it clear that the rejection based on the obviousness of providing varying "flavor options" or varying chip sizes does not meet the terms of the invention. The references provide no recognition of the problems faced by Applicants. The references, even if known to the person of ordinary skill in the art at the time of the invention, would not have fairly suggested that simply providing variation in recipes would have any benefit toward solving the freshness loss problem, which applies to cookies of virtually all flavors. And, even if the references were combined as set out in the Office Action, the combination would still fall short of describing the invention or in any manner motivating the person of ordinary skill in the art from solving the problem addressed by Applicants.

The Cookie Recipes reference relates to home-baked cookie recipes, all having the problems of the prior art and solved by the invention. The recipes provide for simple flavor variation, not the purpose retention of freshness perception. They are not concerned with storage stability extending over several months as is necessary for commercial cookies, which must be packaged, distributed and held on shelves awaiting sale and by consumers after purchase.

Commercial cookies are challenged in a manner that home cooks are not and have no reason to think about. Thus, it is not surprising that the Cookie Recipes reference does nothing to solve the problems. Indeed, the reference suggests simply adding chips of different flavors and/or sizes for the

Received from < 3014494557 > at 10/18/02 11:54:12 AM [Eastern Daylight Time]

purpose of flavor variety. The Cookies Recipes reference provides no technology for freshness extension. If the person skilled in the art utilized the teachings of the Cookies Recipes reference, the result would simply be cookies that lose their fresh-baked flavor as fast as has occurred in the prior art. Applicants, on the other hand, have directly addressed the problem of freshness with a type of research not contemplated in the art and have achieved extended shelf in cookies containing flavor chips. The solution entails taking advantage of flavor migration out of the smaller chips into the cookie basecake, but this research finding is nowhere taught by the art.

Applicants do not simply claim cookies having a chip size variation. They have found that using a variety of chip sizes in the preferred embodiments, namely small and large, provides a benefit for Applicants' freshness retention technology. Smaller chips can be enriched with specific flavors to replace those diminished during storage without creating flavor hot spots. While the art does note that small chips are available, no potential advantage of smaller chips as a source of migratory flavors was appreciated in the art. In fact, the art in general looked on flavor migration as a disadvantage, not an advantage. See the discussion of Seiden et al., U.S. Patent 4,732,767 at page 3, lines 16-17 of Applicants' specification.

Applicants claim a combination of large chips and smaller chips in claims 8, 15, 19 and 21 and also specify that the smaller chips are enhanced with flavor for correction of freshness perception which might be otherwise lost. This concept, as taught and claimed by Applicants, is nowhere suggested in the Haynes reference.

Moreover, the use of small enhanced flavor chips as a vehicle for adding flavor to a chip containing cookie and thereby extending cookie shelf life is a concept nowhere addressed, mentioned or remotely suggested by Haynes or Cookie Recipes reference, taken alone or in any possible combination. In the preferred forms, the invention utilizes smaller chips with larger chips to convey the appearance characteristics associated with cookies containing inclusions, without causing flavor hot spots. The limitations of the dependent claims provide further distinction over the references,

Received from < 3014494557 > at 10/18/02 11:54:12 AM [Eastern Daylight Time]

which provide no specific combinations of sizes along with flavors for any purpose, much less Applicants' specific purpose of freshness extension.

Conclusion

Applicants have made a significant contribution to the art by providing a technology for retaining the freshness in cookies. Their contribution is not simply providing flavor variation or chip size variation for added interest. The improvement is a non-obvious use of enhanced flavor chips for the targeted purpose of carry migratory, shelf life extending flavors to basecakes which would otherwise lose freshness.

Respectfully submitted,

October 18, 2002

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Received from < 3014494557 > at 10/18/02 11:54:12 AM [Eastern Daylight Time]

Serial No. 09/738,656

Version With Markings to Show Changes Made

1. (Amended) A process for preparing cookies containing chips in a basecake which is subject to diminished fresh flavor after storage, the cookies being formulated to have [having] an extended shelf life, comprising:

preparing a cookie dough for baking into a basecake; and

adding to the dough a mixture of chips [of different sizes, some small and some larger, said chips] comprising sugar in a fat matrix, and at least some of said [smaller] chips are enhanced flavor chips comprising at least one added flavor composition which extends fresh-baked cookie flavor otherwise diminished by storage in a concentration greater than present in the basecake and other of said [larger] chips, to supply to the basecake during storage over time at least one flavor composition effective to extend freshness perception for the cookie basecake.

6. (Amended) A process according to claim 1, wherein the added flavor composition for the enhanced flavor chips comprises an effective flavoring amount of at least one member selected from the group consisting of buttery flavors, vanilla flavors, cream dairy flavors, caramel[-like] flavors, and other flavors associated with freshness.

8. (Amended) A cookie containing chips in a basecake, which is subject to diminished fresh flavor after storage, the cookies being formulated to have [having] an extended shelf life, comprising:

a baked cookie dough containing therein a mixture of chips of different sizes, some small and some larger, said chips comprising sugar in a fat matrix, and at least some of said smaller chips are enhanced flavor chips comprising at least one added flavor composition in a concentration greater than present in the larger chips, to supply to the basecake during storage over time at least one flavor composition effective to extend freshness perception for the cookie basecake.

13. (Amended) A cookie according to claim 8, wherein the added flavor composition for the smaller flavor chips comprises an effective flavoring amount of at least one member selected from the

Received from < 3014494557 > at 10/18/02 11:54:12 AM [Eastern Daylight Time]

group consisting of buttery flavors, vanilla flavors, cream dairy flavors, caramel[-like] flavors, and other flavors associated with freshness.

15. (Amended) A process for preparing cookies containing chips in a basecake, which is subject to diminished fresh flavor after storage, the cookies being formulated to have [having] an extended shelf life, comprising:

preparing a cookie dough; and

adding to the dough a mixture of chips of different sizes, at least 30% by weight of the chips present in the dough being small and some larger chips, said larger chips being employed in an amount sufficient to provide a visual awareness that the cookies contain chips, said chips comprising sugar in a fat matrix, wherein the smaller chips have a count per pound of greater than about 7,500 and the larger chips have a count per pound of less than about 7,500, and at least some of said smaller chips are enhanced flavor chips comprising at least one added flavor composition in a concentration greater than present in the larger chips, said flavor comprising at least one member selected from the group consisting of buttery flavors, vanilla flavors, cream dairy flavors, caramel[-like] flavors, and other flavors associated with freshness, to supply to the basecake during storage over time at least one flavor composition effective to extend freshness perception for the cookie basecake.

19. (Amended) A cookie containing chips in a basecake, which is subject to diminished fresh flavor after storage, the cookies being formulated to have [having] an extended shelf life, comprising:

a baked cookie dough containing therein a mixture of chips of different sizes, at least 10% by weight of the chips present in the dough being small and some larger chips, wherein said larger chips are employed in an amount sufficient to provide a visual awareness that the cookies contain chips, said chips comprising sugar in a fat matrix, wherein the smaller chips have a count per pound of greater than about 7,500 and the larger chips have a count per pound of less than about 7,500, and at least some of said smaller chips are enhanced flavor chips comprising at least one added flavor composition in a concentration greater than present in the larger chips, said flavor comprising at least one member selected from the group consisting of buttery flavors, vanilla flavors, cream dairy flavors,

Received from < 3014494557 > at 10/18/02 11:54:12 AM [Eastern Daylight Time]

caramel[-like] flavors, and other flavors associated with freshness, and wherein the weight ratio of the average weight of the smaller chips on a number average to the weight of the larger chips on a number average is from 1:2 to 1:25, to supply to the basecake during storage over time at least one flavor composition effective to extend freshness perception for the cookie basecake.

21. (Twice Amended) A process for preparing cookies comprising a basecake, which is subject to diminished fresh flavor after storage, the cookies being formulated to have [having] an extended shelf life, the process comprising: preparing a cookie dough comprising at least one added flavor; and adding to the dough small enhanced flavor chips, said chips comprising said at least one added flavor composition in an amount effective to extend the shelf life of the cookie by migrating from the chip to the a base cake portion formed by baking the dough, to supply to the basecake during storage over time at least one flavor composition effective to extend freshness perception for the cookie basecake.

23. (Twice Amended) A cookie containing chips in a basecake, which is subject to diminished fresh flavor after storage, the cookies being formulated to have [having] an extended shelf life, comprising: a continuous cookie base cake having dispersed therein a mixture of chips of different sizes, some small and some larger, and at least some of said small chips comprising at least one flavor in a concentration greater than normally employed in flavor chips, to supply to the basecake during storage over time at least one flavor composition effective to extend freshness perception for the cookie basecake.

Received from < 3014494557 > at 10/18/02 11:54:12 AM [Eastern Daylight Time]

Original Chocolate Chip Cookies Recipes

A collection of Professional Quality cookie recipes developed to turn out perfect and taste great.



Skaarup's (Almost) Perfect Chocolate Chip Cookie

-VARIATIONS-

Chocolate Peanut Butter Chip
Milk Chocolate & Peanut Butter Chip
M & M Chip
Double Chocolate Chip
Kitchen Sink Chip

Black Cows
Black & Whites/Inside-Outs
Black & Tans
Chocolate-Chocolate Chip
Triple Chocolate Chip
Coca-Mocha Chocolate Chip

Orange Chocolate Chip
Lemon Chip
Snicker Doodles
Marble Chip

Skaarup's Doh! Boy Chocolate Chip Cookie

Skaarup's Spuddy Chocolate Chip Cookie

Skaarup's Oatmeal-Raisin Recipe

Skaarup's Proto-Dough Recipe

Skaarup's Cinnabun Cookie Recipe

appealing.

The incremental, step-by-step method of re-engineering used to improve a product or process.
-Kinsai Engineering

No batch is a failure. You can learn something positive from each mistake.
- Skaarup

SKAARUP'S (ALMOST) PERFECT CHOCOLATE CHIP COOKIE RECIPE

A Better Chocolate Chip Cookie

SKAARUP'S (ALMOST) PERFECT CHOCOLATE CHIP COOKIE RECIPE (V 1.0.9) (c) 1997 T. P. Skaarup. May be copied without modification. All Rights reserved.

1/2 cup	Butter (1 stick)*
1/2 cup	Vegetable Shortening (Crisco Butter Flavor)*
1 cup	Brown sugar, Light, Packed
1/2 cup	Granulated Sugar
2 large	Eggs
3 tsp	Vanilla extract
2 3/4 cup	All-Purpose Flour
2 tsp	Baking Powder*
1 tsp	Salt
2 cup	Semi-Sweet Chocolate Chips (one 12 oz package)
1 cup	Chopped Walnuts (4 oz package - optional)

COMBINE flour and baking powder in a small bowl and mix with a fork. Set aside.

SOFTEN butter/shortening in a microwave oven (use a microwave safe mixing bowl or glass measuring cup) stirring every 15 seconds until very soft. Add granulated sugar, brown sugar, salt, and vanilla and beat well. Add each egg separately beating until creamy.

ADD flour mixture (1/2 cup at a time) while beating. Add chocolate chips and nuts.

REFRIGERATE for 1-3 hours in covered bowl. Pre-heat oven to 375°F 15 minutes prior to first batch. Drop onto a waxed paper* lined (see below), room-temperature, air-bake cookie sheet in large rounded tablespoonful size (or small ice-cream scooper).

BAKE 10-12 minutes checking every two minutes after 8 minutes for golden brown appearance. Remove sheet from oven and let stand 5 minutes before transferring to a cool/flat surface. Rinse and dry cookie sheet between batches.

STORE in an air-tight container for up to one week. Makes about [5] dozen cookies.

NOTE: * May substituted 1 tsp Baking Soda and 1 tsp Corn Starch
for 2 tsp Baking Powder
NOTE: * May substitute 7/8 cup Butter, Salted (1-3/4 sticks, melted) or
* May substitute 1 cup Butter Flavor Crisco Vegetable Shortening
for the 50%-50% Butter/Shortening mixture

*TIP: Bake on waxed paper. Tear sheet to approximate size of cookie sheet; edges shouldn't hang over cookie sheet. During baking there may be some aroma and smoke from the waxed paper. For more information, see "Making the Perfect Chocolate Chip Cookie".

TIP: If you don't have (or won't try) waxed paper then cover cookie sheet with fresh aluminum foil. After removing from oven, slide foil and cookies off sheet together and let sit 5 minutes before removing the cookies from the foil with the back side of a spatula. Cool cookie sheet to room temperature before reapplying aluminum foil and dropping more cookies. Also aids in final clean-up.

TIP: If cookies become dry in the container then add a fresh piece of bread (loosely wrapped in a paper towel or wax paper or in a zip-lock bag with holes punched in it) to container and reseal. Rational: Water seeks equilibrium. The moisture (water) in the bread will leave it and enter the dry cookies. The result will be drier bread and more moist cookies.

FLAVOR OPTIONS	VARIATION
CHOCOLATE/PEANUT BUTTER CHIP	Substitute 10-12 oz. Peanut Butter Chips and 6 oz. Semi-Sweet Chips. Omit the nuts. Makes for a wonderful contrast in flavors: Chocolate and Peanut Butter -- who would have ever thought ... **A Favorite with the Kids.**
PEANUT BUTTER CHOCOLATE CHIP	Substitute 8 oz. (one cup) of Peanut Butter for the 1/2 cup Butter. Makes a Peanut Butter Cookie with Chocolate Chips!
	Add 1/2 cup unsweetened Nestles or Hershey's cocoa powder with the flour. This creates a chocolate cookie base. Substitute 8 oz. (one cup) of Peanut

CHOCOLATE PEANUT BUTTER CHOCOLATE CHIP	Butter for the 1/2 cup Butter. Makes a chocolate & peanut butter flavored cookie with chocolate chips (confused yet?). Then again, you can always substitute Peanut Butter Chips for Chocolate Chips and fertz!!!! Computer overload!
MILK & PEANUT BUTTER CHIP	Substitute 6-8 oz. White Chips and 10-12 oz. Peanut Butter Chips. Omit the nuts.
MINI M&M CHIP	Substitute 10 oz. Semi-Sweet M&M Baking Bits and 6 oz. Semi-Sweet Chocolate Chips. Omit the nuts. Substitute 10 oz. Milk Chocolate M&M Baking Bits and 6 oz. Milk Chocolate Chips. Omit the nuts.
DOUBLE CHOCOLATE CHIP	Substitute 8-10 oz. Semi-Sweet Chocolate Chips and 8-10 oz. Milk Chocolate Chips. Omit the nuts.
KITCHEN SINK CHIP	Substitute 12-16 oz. of every different kind of flavor chip available. For example, I made the following which was very popular: 4 oz. M&M Milk Chocolate Mini Baking Chips, 4 oz. White Chips, 4 oz. Milk Chocolate. It was VERY unique and everyone loved it.

BLACK COW CHOCOLATE CHIP	Substitute 10-12 oz. White Chips and 6-8 oz. Milk Chocolate Chips. Omit the nuts.
BLACK & WHITES -or- INSIDE-OUTS	Add 1/2 cup unsweetened Nestles or Hershey's cocoa powder with the flour. This creates a chocolate cookie base. Substitute 10-12 oz. White Chips for Semi-Sweet Chocolate Chips.
BLACK & TANS	Add 1/2 cup unsweetened Nestles or Hershey's cocoa powder with the flour. This creates a chocolate cookie base. Substitute 10-12 oz. Peanut Butter Chips for Semi-Sweet Chocolate Chips. (Note: "Black & Tans" was the name used for the Fascists in Italy during WW II. Use this name with caution around Veterans.)
CHOCOLATE-CHOCOLATE CHIP	Add 1/2 cup unsweetened Nestles or Hershey's cocoa powder with the flour. This creates a chocolate cookie base.
TRIPLE CHOCOLATE CHIP	Substitute 8-10 oz. Semi-Sweet Chocolate Chips and 8-10 oz. Milk Chocolate Chips. Omit the nuts. Add 1/2 cup unsweetened Nestles or Hershey's cocoa powder with the flour.
COCA-MOCHA CHOCOLATE CHIP	Add 2 tsp instant coffee crystals and 1/2 cup unsweetened Nestles or Hershey's cocoa powder with the flour. You may have to add 2 tbsp HOT water to help dissolve the ingredients. 2 tsp coffee liqueur (or Kaluha). You can use General Food International Coffees (e.g. French Vanilla, Swiss Mint, etc.) to create new and unique flavors.

ORANGE CHOCOLATE CHIP	Add 1 tsp Orange extract and 1.5-2 tsp Orange zest (grated orange peel). May substitute White Chips for Semi-Sweet Chocolate Chips.
LEMON CHIP	Add 1 tsp Lemon extract, 1/2 tsp ground coriander, and increase the baking power by 1/2 tsp to 2 1/2 tsp. (I wouldn't add lemon zest since this can cause mushy cookies.) White chips may be substituted for Semi-Sweet chocolate chips.
SNICKER DOODLES	Omit the Chips altogether, add 1 tsp cinnamon to the dough, then roll in a sugar/cinnamon mix before placing on the cookie sheet and this recipe is called a "Snicker-Doodle."
MARBLE CHIP	Prepare the dough as usual without adding the chocolate chips. Place 1 cup of chips (about half a bag) in a microwave save dish and melt - 15 seconds at a time - until liquid. Once liquid let cool for a minute then pour over the cookie dough while folding over. This creates streaks of chocolate right into the dough. Add the remaining 1 cup of chocolate chips and mix.

REGARDLESS of the Recipe Variation, don't exceed 2.5 cups of flavored chips (roughly 16 oz. or 1-1/2 bags).

SINGLE CHIP SUBSTITUTIONS	NOTES
Single Chip	Chip Substitution (e.g., Milk Chocolate Chips for Semi-Sweet) can be performed resulting in unique tastes. I recommend you substitute bag-for-bag unless you use combinations of chips... then limit yourself to 12-16 oz. of flavoring chips. Each cup of Chips is about 6 oz. So a 12 oz. bag of Semi-Sweet Chocolate Chips is roughly two cups. Honestly, 2 cups for the average size batch is plenty. Too many chips can spoil a batch by overpowering the flavor and running out of dough to keep the chips together.

COMMON CHIP BAG SIZES:

```
  12 oz. Semi-Sweet Chocolate Chips
11.5 oz. Milk Chocolate Chips
  10 oz. Peanut Butter Chips
  10 oz. Butterscotch Chips
  12 oz. White Chips
  12 oz. Semi-Sweet Flavored Chips (not real chocolate)
  10 oz. Mini-Hershey's Kisses Milk Chocolate Chips
  10 oz. Nestle's Mint Chocolate Chips
  12 oz. M & M Semi-Sweet Chocolate Mini Baking Bits
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```
    12 oz. M & M Milk Chocolate Mini Baking Bits
    10 oz. Semi-Sweet Chocolate Covered Raisins
```

Other Common Items:

```
     7 oz. jar Kraft Marshmallow Creme (small jar)
    13 oz. jar Kraft Marshmallow Creme (large jar)
 7 1/2 oz. jar Marshmallow Fluff (small jar)
    16 oz. jar Marshmallow Fluff (large jar)
     5 oz. can Evaporated Milk (small can)
    12 oz. can Evaporated Milk (large can)
    14 oz. can Sweetened Condensed Milk
```

SKAARUP'S DOH! BOY CHOCOLATE CHIP COOKIE RECIPE TOP

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This recipe closely approximates (although better than) the Pillsbury Ready-Made Chocolate Chip Cookies available at your Groceries Dairy Section. It's unique in that it uses Marshmallow Creme for sugar. Since marshmallow creme expands when heated (see my Fudge Recipe page for more details) I thought I could get a cookie that rises well and retained it's chewiness without being doughy and undercooked in the center. It worked.

```
  1/2 cup   Butter (1 stick)*
  1/2 cup   Vegetable Shortening (Crisco Butter Flavor)*
    1 cup   Brown Sugar, Light, Packed
    7 oz    Marshmallow Creme or Marshmallow Fluff (1 jar)
    1 large Egg
    3 tsp   Vanilla Extract

    3 cup   All-Purpose Flour
    2 tsp   Baking Powder*
    1 tsp   Salt

1 1/2 cup   Semi-Sweet Chocolate Chips (most of a 12 oz package)
    1 cup   Chopped Walnuts (4 oz package - optional)
```

SOFTEN butter/shortening in a microwave oven (use a microwave safe mixing bowl or glass measuring cup) stirring every 15 seconds until very soft. Add brown sugar, salt, marshmallow creme, baking powder, and vanilla and beat well. Add egg and beat until creamy.

ADD flour mixture (1/2 cup at a time) while beating. Add chocolate chips and nuts (optional).

REFRIGERATE for 1-3 hours in covered bowl. Pre-heat oven to 375°F. Drop onto a waxed paper lined, room-temperature, air-bake cookie sheet in large rounded tablespoonful size (or small ice-cream scooper).

BAKE 10-12 minutes checking every two minutes after 8 minutes for golden brown appearance. Waxed paper may smoke so keep area well ventilated.

Remove sheet from oven and let stand 5 minutes before transferring to a cool/flat surface. Rinse and dry cookie sheet between batches. Makes about [4] dozen cookies.

NOTE: 2 tsp Baking Powder can be substituted by adding 1 tsp Baking Soda and 1 tsp Corn Starch.

NOTE: * May substituted 1 tsp Baking Soda and 1 tsp Corn Starch
for 2 tsp Baking Powder

NOTE: * May substitute 7/8 cup Butter, Salted (1-3/4 sticks, melted) or
* May substitute 1 cup Butter Flavor Crisco Vegetable Shortening
for the 50%-50% Butter/Shortening mixture

VARIATION: Replace 3 cups of All-Purpose Flour with 2 cups All-Purpose Flour and 1 cup uncooked Oats. Add 1 tsp Cinnamon. Substitute raisins for chocolate chips. Skaarup's Doh! Boy Oatmeal Raisin Cookies.

VARIATION: One of my favorite variations of this recipe is to replace the chocolate chips with: 1/2 cup M & M Mini Milk Chocolate Baking Bits, 1/2 cup White Chips, and 1/2 cup Semi-Sweet Chocolate Chips.

FOR HIGH ALTITUDE BAKING (> 5,200 feet): DRIVE to a lower elevation and prepare as above.

SKAARUP'S SPUDDY CHOCOLATE CHIP COOKIE RECIPE TOP

(c) 1997 T. P. Skaarup, original recipe. May be copied unaltered. All rights reserved.

Many have said this is the best Chocolate Chip Cookie they've ever tasted; don't spoil it by telling them it contains potatoes. I like to call them my, "Little Spuddies."

1/2	cup	Butter (1 stick)**
1/2	cup	Vegetable Shortening (Crisco Butter Flavor)**
1	cup	Brown Sugar, Light, Packed
1/2	cup	Granulated Sugar (Extra-Fine Granulated Preferred)
2	large	Eggs
3	tsp	Vanilla Extract
2	cup	All-Purpose Flour (or Whole Wheat Flour)
3/4	cup	Potato Buds (instant Mashed Potato Mix)***
2	tsp	Baking Powder*
1	tsp	Salt
2	cup	Semi-Sweet Chocolate Chips (one 12 oz package)
1	cup	Chopped Walnuts (4 oz package - optional)

COMBINE potato buds, flour, and baking powder in a small bowl and mix with a fork. Set aside.

SOFTEN butter/shortening in a microwave oven (use a microwave safe mixing bowl or glass measuring cup) stirring every 15 seconds until very soft. Add granulated sugar, brown sugar, salt, and vanilla and beat well. Add each egg separately beating until creamy.

ADD flour mixture (1/2 cup at a time) while beating. May add 1-2 tbsp milk if dough too firm. Add chocolate chips and nuts.

REFRIGERATE for 1-3 hours in covered bowl. Pre-heat oven to 375°F 15 minutes prior to first batch. Drop onto a waxed paper lined, room-temperature, air-bake cookie sheet in large rounded tablespoonful size (or small ice-cream scooper).

BAKE 10-12 minutes checking every two minutes after 8 minutes for golden brown appearance. Remove sheet from oven and let stand 5 minutes before transferring to a cool/flat surface. Rinse and dry cookie sheet between batches. Makes about [5] dozen cookies.

NOTE: 2 tsp Baking Powder can be substituted by adding 1 tsp Baking Soda and 1 tsp Corn Starch.

NOTE: * May substituted 1 tsp Baking Soda and 1 tsp Corn Starch for 2 tsp Baking Powder

NOTE: ** May substitute 7/8 cup Butter, Salted (1-3/4 sticks, melted) or
** May substitute 1 cup Butter Flavor Crisco Vegetable Shortening for the 50%-50% Butter/Shortening mixture

NOTE: *** The potato flakes may be a bit dry. Add small amounts of milk to the dried flakes if it won't mix well.

VARIATION: One of my favorite variations of this recipe is to replace the chocolate chips with: 1/2 cup M & M Mini Milk Chocolate Baking Bits, 1/2 cup White Chips, and 1/2 cup Semi-Sweet Chocolate Chips.

FOR HIGH ALTITUDE BAKING (> 5,200 feet): DRIVE to a lower elevation and prepare as above.

STAND BACK... the (ALMOST) Perfect Oatmeal - Raisin!

SKAARUP'S OATMEAL-RAISIN COOKIES (V 1.0.9)

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This variation of the (Almost) Perfect Chocolate Chip Cookie Recipe produces a firm Oatmeal Raisin Cookie with soft centers.

1/2	cup	Butter (1 stick)*
1/2	cup	Vegetable Shortening (Crisco Butter Flavor)*
1	cup	Brown sugar, Light, Packed
1/2	cup	Granulated Sugar
2	large	Eggs
3	tsp	Vanilla extract
1 1/2	cup	All-Purpose Flour
3	cup	Uncooked Oats
2	tsp	Baking Powder
1	tsp	Salt
1	tsp	Cinnamon
1	cup	Raisins

COMBINE the flour and baking powder and set aside.

MELT butter/shortening in a microwave oven (use a microwave safe mixing bowl or a glass measuring cup) stopping and stirring every 15 seconds. Stop when the butter is more of a paste (usually about 30-60 seconds). Pour over granulated sugar, brown sugar, salt, cinnamon, and vanilla in a large mixing bowl and beat well. Add each egg separately beating until creamy.

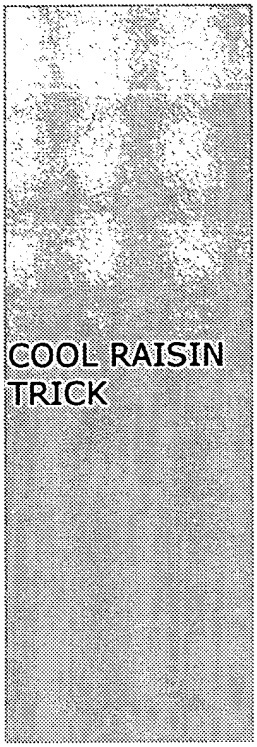
ADD flour mixture (1/2 cup at a time) while beating. Fold in the oats and raisins.

REFRIGERATE for 1-3 hours in covered bowl. Pre-heat oven to 375°F 15 minutes prior to first batch. Drop onto a waxed paper (or baking parchment) lined, room-temperature, air-bake cookie sheet in large rounded tablespoonful size (or small ice-cream scooper).

BAKE 10-12 minutes checking every two minutes after 8 minutes for golden brown appearance. Remove sheet from oven and let stand 5 minutes before transferring to a cool/flat surface. Rinse and dry cookie sheet between batches. Makes about [5] dozen cookies.

NOTE: * May substituted 1 tsp Baking Soda and 1 tsp Corn Starch
for 2 tsp Baking Powder

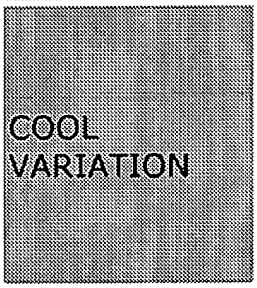
NOTE: * May substitute 7/8 cup Butter, Salted (1-3/4 sticks, melted) or
* May substitute 1 cup Butter Flavor Crisco Vegetable Shortening
for the 50%-50% Butter/Shortening mixture



BRING OLD RAISINS BACK TO LIFE

An oatmeal - raisin cookie that has small, rock hard raisins isn't the experience most are looking for. So how can you reconstitute your tired old raisins?

Place a moist paper towel at the bottom of a glass 2-cup measuring cup. Now add 1 cup of raisins. Cover the raisins with another damp paper towel then cover the measuring cup with plastic wrap. Place in the microwave. Microwave on HIGH for 15 seconds, stir the raisins, and repeat once more. You raisins will be plumper, more moist, and more flavorful. Add the warm raisins to the cookie dough and mix in.



MIX IT UP A LITTLE

For a unique taste to an oatmeal-raisin consider adding 1 cup (about half a package) of Vanilla Chips along with the raisins. Warm Cinnamon, Vanilla, and Raisins along with a glass of milk... ah!!

SKAARUP'S PROTO-DOUGH (V 1.0.9) TOP

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This is the prototypical cookie dough ("primordial cookie soup" if you will) from which all my other recipes are based. The chilled dough drops will approximate Otis Spunkmeyer's size, consistency, and taste.

1/2 cup	Butter (1 stick)*
1/2 cup	Vegetable Shortening (Crisco Butter Flavor)*
1 cup	Brown sugar, Light, Packed
1/2 cup	Granulated (White) Sugar
2 large	Eggs
3 tsp	Vanilla extract

```
2 3/4 cup   All-Purpose Flour
    2 tsp   Baking Powder
    1 tsp   Salt

    2 cup   Additive Chips (one 10-12 oz package)
    1 cup   Chopped Walnuts (4 oz package - optional)
```

COMBINE flour and baking powder in a small bowl and mix with a whisk. Set aside.

MELT butter/shortening in a microwave oven (use a microwave safe mixing bowl or a glass measuring cup) stopping and stirring every 15 seconds. Stop when the butter is more of a paste (usually about 45-60 seconds). Pour over granulated sugar, brown sugar, salt, and vanilla in a large mixing bowl and beat well. Add each egg separately beating until creamy.

ADD flour mixture (1/2 cup at a time) while beating.

REFRIGERATE for 1-3 hours in covered bowl. Pre-heat oven to 375°F 15 minutes prior to first batch. Drop onto a waxed paper lined, room-temperature, air-bake cookie sheet in large rounded tablespoonful size (or small ice-cream scooper).

BAKE 10-12 minutes checking every two minutes after 8 minutes for golden brown appearance. Remove sheet from oven and let stand 5 minutes before transferring to a cool/flat surface. Rinse and dry cookie sheet between batches. Makes about [5] dozen cookies.

NOTE: * May substituted 1 tsp Baking Soda and 1 tsp Corn Starch
for 2 tsp Baking Powder

NOTE: * May substitute 7/8 cup Butter, Salted (1-3/4 sticks, melted) or
* May substitute 1 cup Butter Flavor Crisco Vegetable Shortening
for the 50%-50% Butter/Shortening mixture

VARIATIONS: The variations are endless. The (Almost) Perfect Chocolate Chip Cookie Recipe is just one special variation. Imagine if you left out the vanilla extract and added Lemon Extract and Lemon Zest... Or 1/2 cup Cocoa Powder... or 3/4 tsp Cinnamon and rolled in Sugar/Cinnamon before baking... or substituted Whole Wheat and Oat Flour...

SKAARUP'S CINNABUN COOKIE RECIPE (V 1.0.4)

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```
1/2 cup   Butter (1 stick)*
1/2 cup   Vegetable Shortening (Crisco Butter Flavor)*
```

```
  1 cup   Brown sugar, Light, Packed
1/2 cup   Granulated Sugar
  2 large Eggs
  3 tsp   Vanilla extract
  2 tsp   Cinnamon

  3 cup   All-Purpose Flour
  2 tsp   Baking Powder*
  1 tsp   Salt

 Cinnamon Centers:
   1/2 cup   Brown Sugar, Light, Packed
1/4 cup   Butter
  2 tsp   Cinnamon
```

COMBINE flour, cinnamon, and baking powder in a small bowl and mix with a fork. Set aside.

SOFTEN butter/shortening in a microwave oven (use a microwave safe mixing bowl or glass measuring cup) stirring every 15 seconds until very soft. Add granulated sugar, brown sugar, salt, and vanilla and beat well. Add each egg separately beating until creamy.

ADD flour mixture (1/2 cup at a time) while beating. Add chocolate chips and nuts.

REFRIGERATE for about an hour in a covered bowl. Sprinkle a small amount of flour on the surface of a cutting board (or flat counter top) and roll out about 1/2 the chilled dough until its about 12-16 inches long and about 6-8 inches wide. Prepare the Cinnamon Center Spread at this time. Use a spatula to spread about 1/3 of the center mixture across the surface of the dough. Now roll up lenghtwise and cut in about 1" segments. This should produce about 12-16 cookies.

Pre-heat oven to 375°F 15 minutes prior to first batch. Place a small dollop of the Center Spread and center the unbaked cookie right on top of it (or you could paint the top of the rolled cookie and invert it -gooey side down- onto the baking sheet. Drop onto a baking parchment paper* lined (see below).

BAKE 8-10 minutes checking every two minutes after 8 minutes for golden brown appearance. Remove sheet from oven and let stand 5 minutes before transferring to a cool/flat surface. Rinse and dry cookie sheet between batches.

STORE in an air-tight container for up to one week. Makes about [3] dozen cookies.

CINNAMON CENTER SPREAD: Combine the butter, brown sugar, and cinnamon in a microwave safe disk (like a pyrex measuring cup) and microwave to 30 seconds. Remove and mix. Continue to heat in the microwave until the mixture starts to boil or upto another 45 seconds. Mix until smooth.

NOTE: * May substituted 1 tsp Baking Soda and 1 tsp Corn Starch
for 2 tsp Baking Powder
NOTE: * May substitute 7/8 cup Butter, Salted (1-3/4 sticks, melted) or
* May substitute 1 cup Butter Flavor Crisco Vegetable Shortening
for the 50%-50% Butter/Shortening mixture

*TIP: Bake on baking parchment or waxed paper. Tear sheet to approximate size of cookie sheet; edges shouldn't hang over cookie sheet. During baking there may be some aroma and smoke from the waxed paper. For more information, see "Making the Perfect Chocolate Chip Cookie".

NOTE: "Cinnabon" is a trademarked name and is not used here. This recipe was developed by the author and should not be construed in any manner to be related to the franchised bakery CINNABONS.

You need to use slightly more flour in this recipe to make the dough roll more easily. The Center Mixture (very similar to Cinnabon's) is partically "candied" by the heating and spreads nicely. The small dollop on the bottom adds to the flavor and keeps the texture of the bottoms smooth.

Be Creative and Enjoy Life. I developed this recipe in my own kitchen to suit my family's tastes, your family might differ in what they think is good tasting. Make your own variation, plaster you name on it, and send it out over the Internet. [All I ask is that you include my (c) copyright notice if you send one of my recipes. Thanks.]

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